Almond macaroons

2 egg whites
pinch salt
⅓ cup granulated sugar
1 teaspoon vanilla
⅔ cup chopped toasted sliced almonds

In a bowl, beat egg whites with salt until soft peaks form.

Gradually add sugar and vanilla, beating constantly, until stiff peaks form. Fold in almonds.

Drop by spoonfuls, about 2 inches apart, onto nonstick or parchment-paper-lined baking sheet, to make 24 equal mounds.

Bake in 325-degree oven for 20 minutes or until lightly browned and firm. For chewy cookies, remove immediately; for crisp macaroons, turn off oven and let cookies dry as oven cools.

Remove from pan or paper when cool. Store in airtight container.

Makes 24 small macaroons.